

CATARINA WHITE 2022



PENÍNSULA DE SETÚBAL REGIONAL WINE



13,0
%vol

10°C - 12°C



Fernão Pires (65%)
Chardonnay (25%)
Arinto (10%)



Clay Limestone



Fermentation and partial aging in new
French oak barrels



75cl / 150 cl



6x Case
Case Weight: 7,13 kg
Case (L/W/H): 0,255 x 0,172 x 0,308 m
Case Volume: 0,014 m3



Filipa Tomaz da Costa

PROFILE

Wine produced with the two main Portuguese white varieties from Península de Setúbal, Fernão Pires and Arinto, and the world's most famous white grape variety, Chardonnay, from north-facing vineyards planted in claylimestone soils on the Azeitão slopes. In 2022, the year passed with average temperatures, resulting in normal grape maturation. Fernão Pires, a very early variety, was harvested in the last week of August and was soon followed by Chardonnay; Arinto, a later variety, had its optimum maturation already in September in the 2nd fortnight. Both the Fernão Pires must and the Arinto must fermented separately in stainless steel tanks; part of the Chardonnay fermented in new French oak barrels, having aged in these same barrels for 6 months with "batonnage". The final batch was made in early March 2023 and was soon bottled.

TASTING NOTES

This 2022 harvest, of pale yellow color, is very delicate, elegant, mineral and floral; In the mouth these impressions are complemented with notes of yellow fruit, such as peach and pineapple, combined with subtle sensations of roasted wood, presenting a firm, very fresh, mineral, long and complex finish. It has positive aging ability in bottle, gaining complexity over time, highlighting notes of nuts.

ANALYSIS

ALCOHOL (%VOL.): 13,0

TOTAL ACIDITY (g/l AT): 5,8

PH: 3,10

SO₂: 120

RESIDUAL SUGAR: 1,1

FOOD ALLERGENS: Contains Sulphites

VEGAN

FOOD PAIRING

It is a good accompaniment to soups and fish dishes, and even light meat dishes or more spicy dishes, given its body and aromatic complexity. We also recommend it with cheese from Azeitão in an opposition of flavours.

HISTORY

Produced since the 1981 harvest, in honor of D.Catarina de Bragança, Princess of Portugal and Queen of England, it was the first Portuguese brand of white wine to partially ferment in new wooden barrels. It is one of the company's oldest references, having brought a new style of white wine to Portugal's winemaking reality.

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BACALHÔA

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